



Bombay potato - mild

This is a delicious, intensely flavoursome potato accompaniment to any meal, Indian or not! Bizarrely named, Bombay Aloo most probably has its origins in Goa, Southern India, where potatoes were introduced into India via the Portuguese. Nowadays, most of India's potatoes are grown in the North East and North West of the country where the climate is more suitable..... This recipe works really well with new potatoes, like Home-Guards. These are only available from June onwards so your own favourite variety is absolutely fine the rest of the time! (Why not try them with our version of the Irish favourite, Boiled Ham and Cabbage...)

Serves 4-6 people

Ingredients:

Potatoes, 750g, scrubbed, unpeeled, cut into good sized chunks (Home-Guard, Jersey New's or your favourite variety of potato)
Ghee, clarified butter, 120g or 4 oz or sunflower oil, 8 good tblsp (sounds a lot and it really works, but it's down to your personal preference!)
Onion, ½ a medium one (175g or 6oz to be precise!), peeled, thinly sliced
1 packet, *GREEN SAFFRON Bombay Potato Spice Mix*
Coriander, fresh, a good handful of, roughly chopped

How to make your Bombay Aloo:

This is a really easy one.....

1. Turn your oven on to medium / low. About 180°C is fine.
2. In a sturdy roasting dish, mix the first four above ingredients; your prepared potatoes, ghee (or clarified butter or sunflower oil), onion slices and packet of *GREEN SAFFRON Bombay Potato Spice Mix*.

You can use a spatula or wooden spoon or get stuck in and use your hands! Whichever is your preference, just make sure all ingredients are well combined.

3. Pop the dish onto the middle shelf of your oven, shut the door and wait for about 30 to 40 minutes or until the potatoes are a delicious golden colour.

NB

Once or twice during cooking, carefully, with a wooden spoon or heat resistant spatula check on the potatoes and give them a gentle, but thorough little stir.

4. Turn off the oven, sprinkle with the fresh coriander, stir around to combine all the flavours and serve....simple!

Serving suggestion:

Serve with any of Green Saffron's delicious meals.

Remember:

This recipe has been tried and tested by the Green Saffron Masaalchi and is pretty much guaranteed, but if you want to change the quantities of a couple of ingredients, or add others, go for it....experiment and enjoy your cooking. With Green Saffron spices you can't go wrong!!!

